



465487004
ASSEMBLY MANUAL



FOR OUTDOOR HOUSEHOLD USE
ONLY. DO NOT USE INDOORS OR
FOR COMMERCIAL COOKING

INSTALLER/ASSEMBLER: Leave
these instructions with consumer.

CONSUMER: Keep this manual for
future reference.



Failure to follow all manufacturer's
instructions could result in serious
personal injury and/or property
damage.



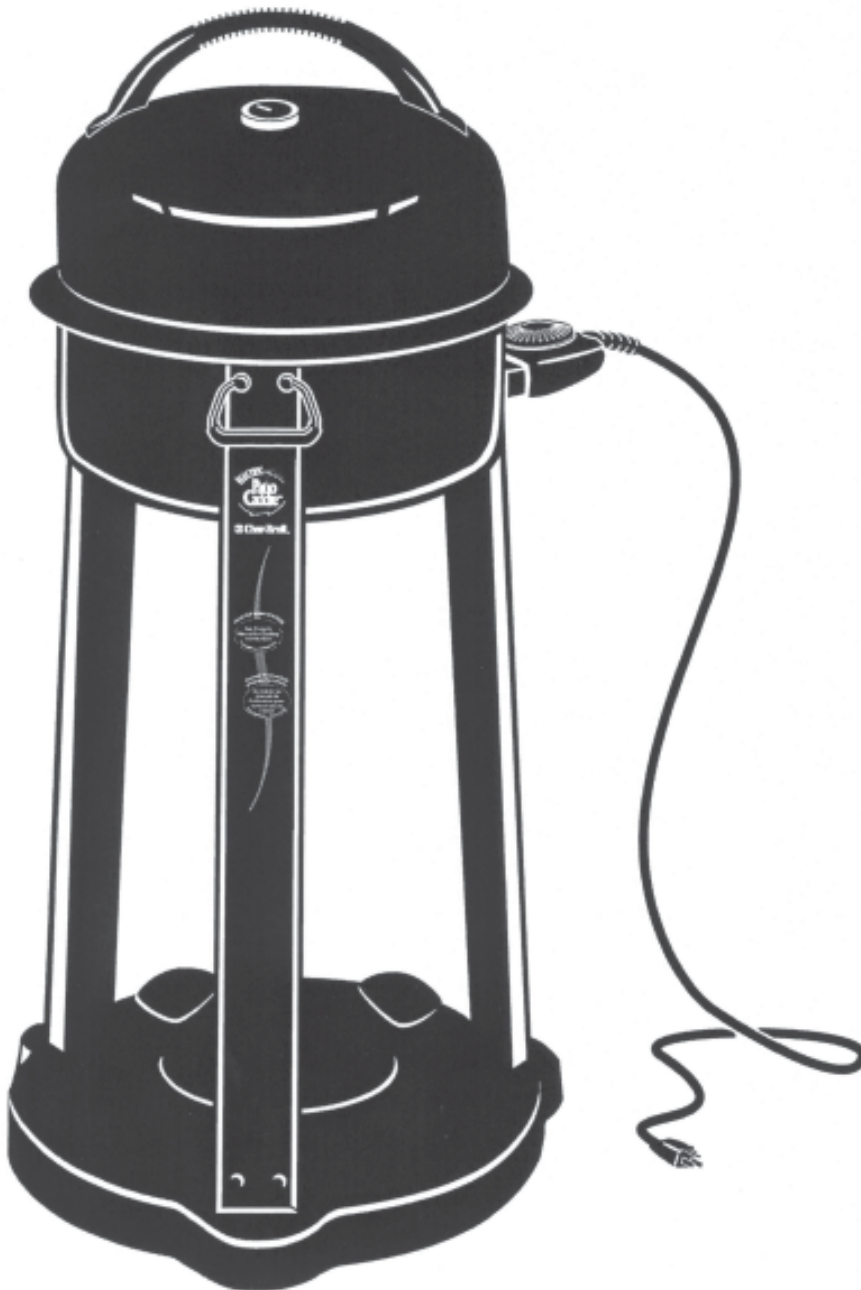
Read and follow all safety
statements, Assembly Instructions
and Use and Care directions before
attempting to assemble and cook.

Some parts may contain sharp
edges -especially as noted in the
manual! Wear protective gloves if
necessary.

...

If you have any questions or need
assistance during assembly, please
call 1-800-241-7548.

Visit us on the web at:
www.charbroil.com



Grill Service Center

- If you need help or warranty parts call ☎ **1-800-241-7548** or send a FAX to **1-706-576-6355**.
- Business hours: Open 24 hours - Seven days a week
- To order non-warranty replacement parts or accessories (grill cover, cleaners) call ☎ **1-800-993-2677** or send a FAX to **1-706-565-2121**.

Please know your Model Number, and Date of Purchase prior to calling.

Warranty Information

Serial Number _____

Model Number _____

Date Purchased _____

Certified Grill Parts And Accessories®, Char-Broil and Design®, Char-Broil (Gas Grill Briquettes)®, Char-Diamonds®, Cooking Zone and Design®, Diamond Flame®, Executive Chef®, Faststart®, Flare Fighter®, FlavorMaster®, Gas Grill Silhouette and Design®, H2O Smoker®, Lava Flame®, MasterFlame®, MasterFlame Precision Cooking System®, PowerSpark®, Quantum®, VIP®, PrecisionFlame and Design®, Sierra®, and TruFlame® are registered Trademarks of the W.C. Bradley Company. Thermos® is a registered trademark of the Thermos Company and its affiliates.

Artisan Collection by Char-Broil™, C3 and Design™, Char-Broil and Design™, Flame Design™, FlavorTents™, Grill 2 Go™, Grillin' Stick™, Keeper of the Flame™, Keepers of the Flame™, Natural Grip™, Outdoor Cooking Collection and Design™, Patio Bistro™, PrecisionFlame™, Pro-Check™, QuickSet Grills and Design™, SmokerTents™, The Big Easy™, The Minute Grill™, The Edge™, The Tuscan Collection™, and The Urban Grill™ are Trademarks of the W.C. Bradley Company. Universal Grill Parts and Design™ is a trademark of the Thermos Company and its affiliates.

Protected under one or more of the following U.S. Patents: 4,598,692; 4,624,240; 4,747,391; 4,747,391; 4,817,583; 4,924,846; 4,989,579; 5,003,960; 5,076,256; 5,076,257; 5,090,398; 5,109,834; 5,224,676; 5,277,106; 5,421,319; 5,441,226; 5,452,707; 5,458,309; 5,566,606; 5,566,606; 5,579,755; 5,582,094; 5,613,486; 5,649,475; 5,706,797; 5,711,663; 5,765,543; 5,931,149; 5,996,573; 6,095,132; 6,135,104; 6,279,566; D282,619; D339,714; D341,292; D343,337; D358,059; D361,466; D364,535; D372,637; D373,701; D377,735; D383,035; D397,910; D405,643; D405,643; D406,005; D406,009; D413,043; D413,229; D413,229; D414,982; D415,388; D416,164; D416,441; D416,441; D417,587; D422,516; D423,274; D423,876; D428,303; D435,396; D436,004; D438,059; D438,060; D438,427; D439,110; D442,505; D443,179; D443,354; D447,384; D447,385; D447,909; D448,610; D448,614; D448,615; D448,616; D448,975; D449,492 and D451,759. Canada: 87743; 87744; 92607; 92608 and 1,316,424. Other Patents Pending.

Thermulute® is a registered trademark of ATD, Corp.
Insulation bowl and application covered by U.S. Patents 5011743, 5111577, and other Patents pending.

Limited Warranty

Char-Broil guarantees the Char-Broil® Electric Patio Caddie™ shall be free from defects in both material and workmanship under normal and reasonable use (and correct assembly as assembled by the consumer-purchaser) by the original purchaser, for outdoor household use, for the following periods as specified herein:

1. Porcelain top and bottom, legs, base - for five (5) years from the date of purchase.
2. Electrical control and heating element - for a period of three (3) years from the date of purchase.
3. All other parts including handles, wheels and temperature gauge - for a period of one (1) year from the date of purchase.

If the product fails to operate due to manufacturing defect the defective part will be repaired or replaced at Char-Broil's option. The product, along with proof of purchase, must be returned postage prepaid.

If you wish to obtain performance of any obligation under this limited warranty, you should write to:

Char-Broil
Consumer Warranty / P.O. Box 1240
Columbus, GA 31902-1240

Char-Broil may require reasonable proof of purchase and we suggest you keep your receipt. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling the product or Char-Broil will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer-purchaser prior to the discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment from which it was purchased or to any retail establishment selling this product in order to obtain performance under this warranty.

This warranty does not include the cost of any inconvenience or property damage due to failure of the product and does not cover damage due to misuse, abuse, accident, damage arising out of the transportation of the product, or damage incurred through commercial use of the product. ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED IN DURATION TO THE EXPRESS WARRANTY PERIODS SPECIFIED ABOVE FOR THE PARTS DESCRIBED THEREIN.

Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. Neither Char-Broil dealers nor the retail establishment selling this product has any authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above. Char-Broil maximum liability, in any event, shall not exceed the purchase price of the product paid by the original consumer-purchaser. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you. The warranty gives you specific legal rights and you may also have other rights which vary from state to state.

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Safety Symbols

- The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.



DANGER



- Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.



WARNING



- Be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.



CAUTION



- Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.



DANGER



ELECTRIC SHOCK CAN KILL OR RESULT IN SERIOUS INJURY.

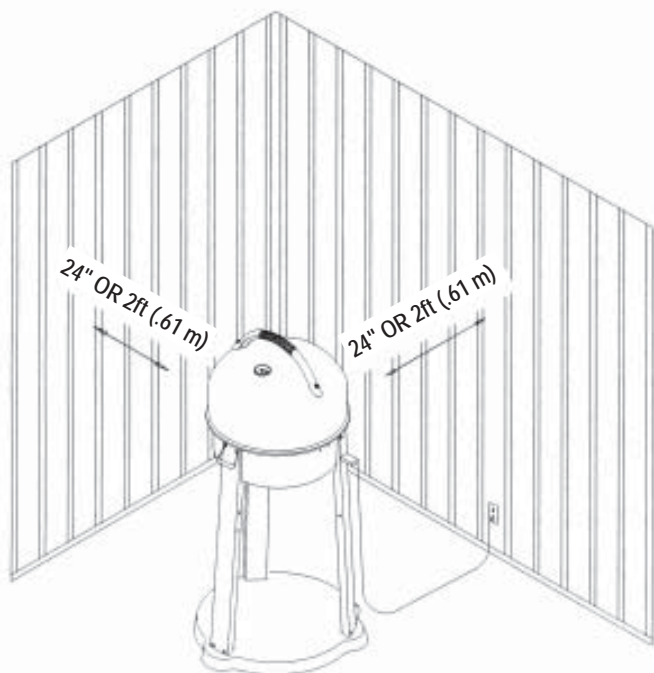
To prevent electrical shock:

- Use only with GFI (Ground Fault Interrupter) protected circuit.
- Do not use grill when raining.
- To prevent grill from being splashed or falling into water, do not use grill within 10 feet of pool, pond or other body of water.
- Keep grill and electric controller dry and out of rain at all times.
- When connecting controller to grill, plug electric controller into grill first, make sure controller is set to OFF, then plug into outlet. When unplugging, turn controller to OFF, disconnect from outlet, then remove controller from grill.
- Unplug grill when not in use and before moving.
- Do not operate grill with an electric controller that has a damaged cord, plug or metal probe. Call Char-Broil for a replacement controller. The electric controller is made specifically for this grill.
- Never remove grounding plug or use with an adapter to two prongs.
- Keep electric plugs off ground and dry.
- Never put controller, cord or heating element in water or any other liquid.
- Do not allow cord to touch hot grill.
- Store controller indoors when not in use.
- Do not use water or other liquid spray to clean product without first unplugging electric controller and removing heating element.

SAVE THESE INSTRUCTIONS

General Safety

1. Do not touch hot surfaces with unprotected hands. Use handles and knobs provided for operation.
2. Never leave grill unattended when ON.
3. Keep children away from grill both when hot and cold.
4. Use long barbeque utensils for cooking.
5. Allow grill to cool before moving, cleaning or storing.
6. Do not cook under roof.
7. Keep grill 24" (2 feet) away from walls and rails.
8. For outdoor household use only. Do not use indoors or for commercial cooking.
9. Use only ceramic briquettes similar to those provided with grill.
10. Do not use or store gasoline, kerosene, or other flammable liquids within 20 feet of this grill when in use.
11. Store grill in weather protected area or under grill cover when not in use and electric controller indoors when not in use.
12. Use only accessory attachments recommended by manufacturer.
13. It is the responsibility of the assembler/owner to assemble, install and maintain grill.



Extension Cord Use and Safety

- For best grill performance use of extension cord is **not** recommended.

If you must use an extension cord for your safety:

- Use only outdoor type with 3 prong grounding plug, rated for 15 amperes or more, approved by UL, marked with a W-A and with a tag stating "Suitable for Use with Outdoor Appliance".
- Use the shortest length extension cord required. Do not connect 2 or more extension cords together. A 12 or 14 gauge extension cord of 50 ft. or less is acceptable.
- Keep connections dry and off ground.
- Do not let cord hang over edge of table top or other items where it can be pulled by children or tripped over.

Ground Fault Interrupter

- Since 1971 the National Electric Code (NEC) has required Ground Fault Interrupter devices on all outdoor circuits.
- If your residence was built before 1971, check with a qualified electrician to determine if a Ground Fault Interrupter protector exists.
- Do not use this appliance if the circuit does not have GFI protection
- Do not plug this appliance into an indoor circuit.

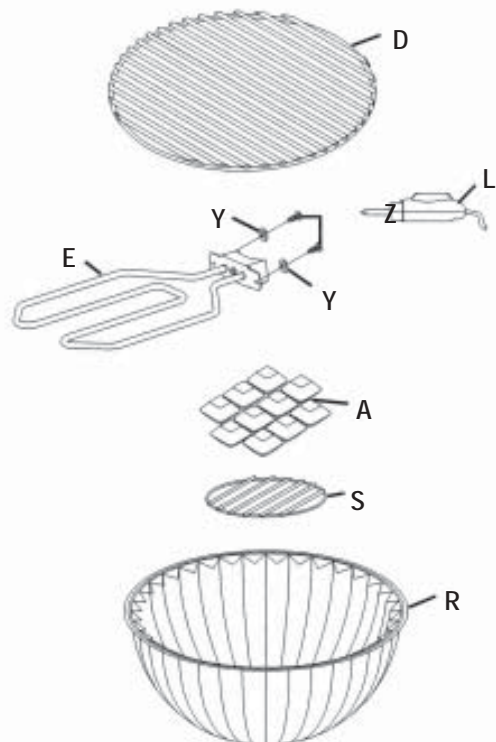
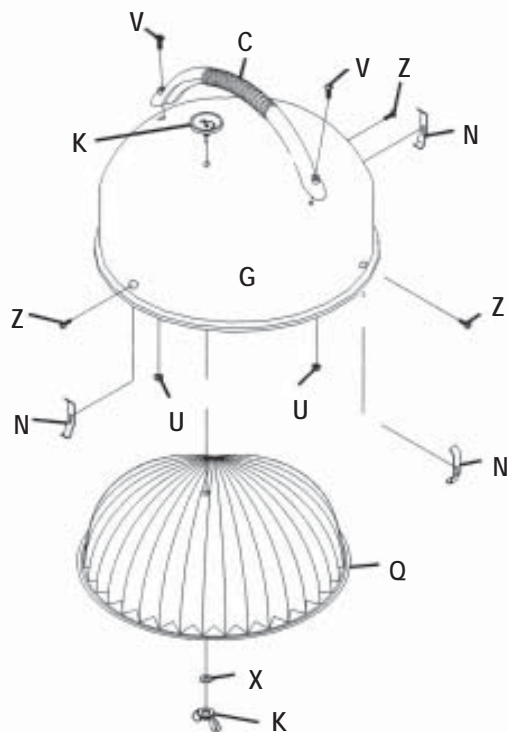
⚠ WARNING

Do not use 16 or 18 gauge extension cords. Damage to household wiring and/or fire could result.

⚠ WARNING

DO NOT USE CHARCOAL. A charcoal fire will result and the grill is not designed for charcoal. The fire will create an unsafe condition and damage the grill.

Parts List - Model 465487004



KeyQty--Description-----Part#

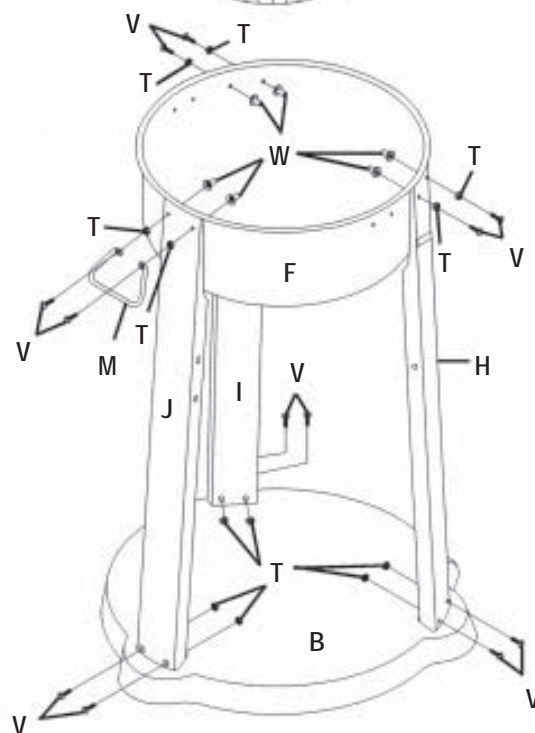
A	1	Briquets Bag	4158125
B	1	Base	4154381
C	1	Lid Handle	4154399
D	1	Cooking Grate	4152860
E	1	Element Assembly	4159277
F	1	Grill Bottom	4509581
G	1	Grill Lid	4509582
H	1	Control Leg w/ Slot	4302497
I	1	Leg	4302534
J	1	Leg with Logo	4525611
K	1	Temperature Gauge w/Wing Nut	4157142
L	1	Controller	4150235
M	1	Leg Handle	4150357
N	3	Lid Hangers	4154245
O	1	Grease Cup	5156609
P	1	Grease Clip	5156610
Q	1	Top Insulation Bowl	4152826
R	1	Bottom Insulation Bowl	4152827
S	1	Briquet Grate	4156128

#10 Fasteners Bag: 4253859

T	12	#10-24 Hex Nut (keps)	4080208
U	2	#10 Lock Nut	4080249
V	14	#10-24 x 1" Machine Screw	4080302
W	6	#10-24 x 7/16 T- Nut	4080094

Misc. Fasteners Bag: 4253860

X	1	5/16 Flat Washer	4080413
Y	2	Insulator Washer	4080418
Z	5	#12-14 x 1/2" Self-tap Screw	4080772



Before Beginning Assembly

- ▲ Remove all contents from box. Lay cardboard on the ground when unpacking, assemble grill parts on the cardboard to avoid scratching surfaces.
- ▲ Carefully read and follow all assembly instructions, paying particular attention to parts orientation.
- ▲ Easily find fasteners by referring to each item (shown actual size) at the start of each step.
- ▲ Minimum tools...for assembly of your grill include screwdrivers (flathead and Phillips), adjustable wrench and pliers. A 3/8" and 7/16" nut driver would be ideal.



1

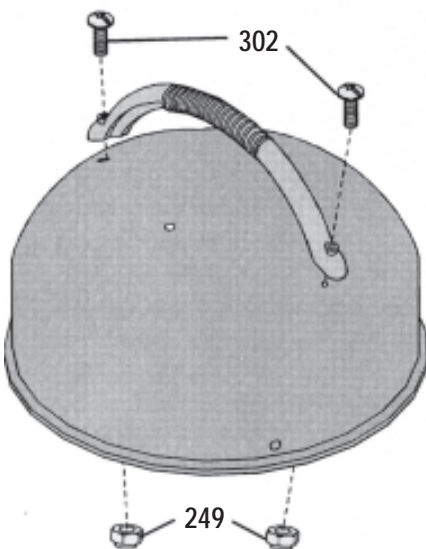
#10 Bag



Nylon Insert

IMPORTANT:

Be sure all nuts are tightened securely at this time. You will be unable to tighten these items once the insulation bowl is attached.



2

Place temperature gauge. Hold it in place as you turn the lid upside down.



Wing Nut

MISC Bag



413



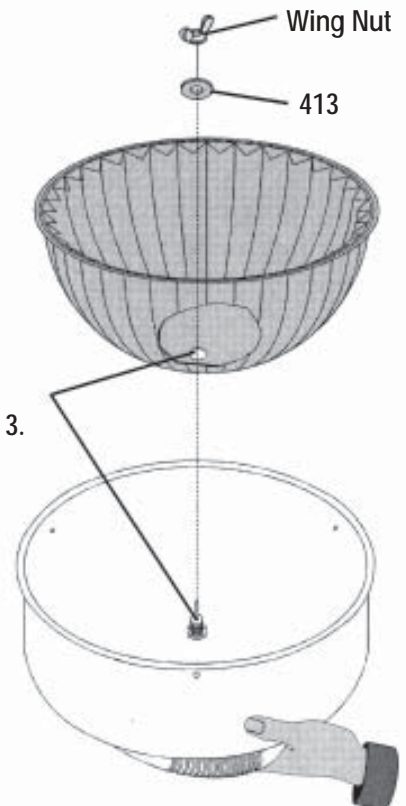
Wing Nut

413

IMPORTANT:

Be sure hole in top insulation bowl is aligned with temperature gauge.

Attach wing nut "DO NOT TIGHTEN" until after Step 3.



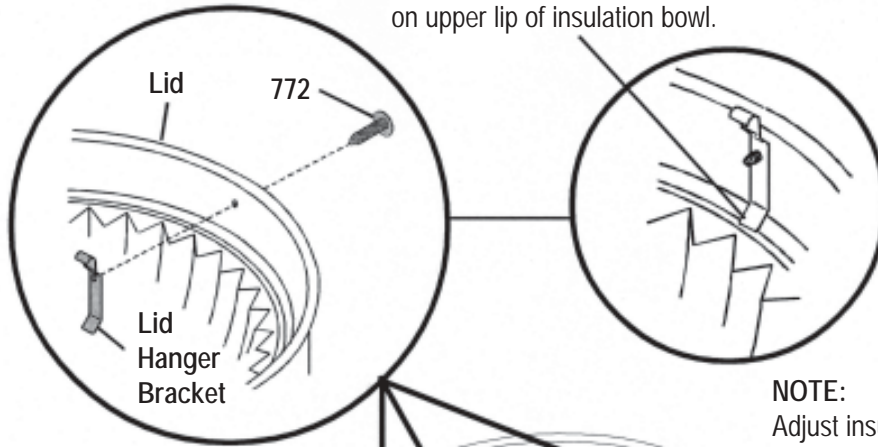
3

MISC Bag



772

Lower end of lid hanger bracket must rest on upper lip of insulation bowl.

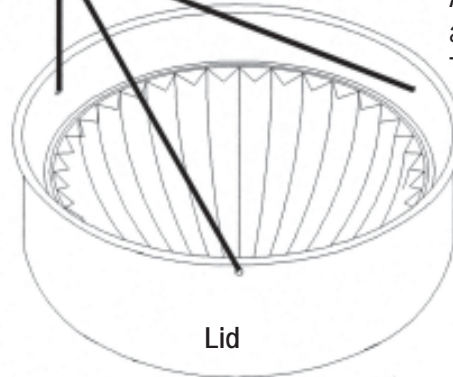


NOTE:

Adjust insulation bowl as necessary to align upper lip with brackets.

Tighten wing nut.

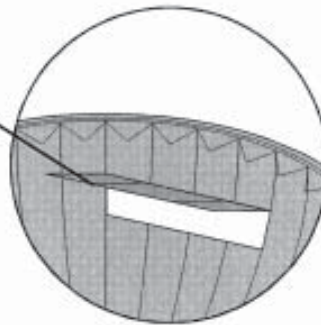
Repeat for all three holes



4

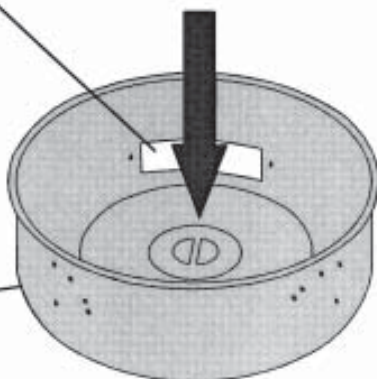
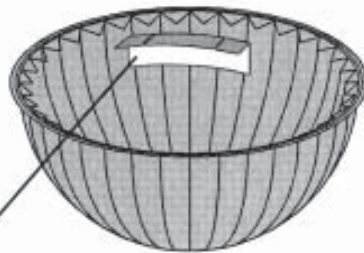
A

Fold flaps inwards and upwards (90 degrees) so they are horizontal.



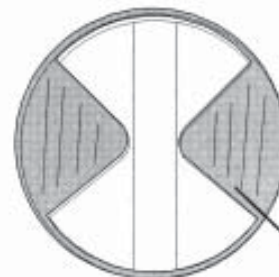
B

Align rectangular slots



C

Push insulation bowl tabs down and under to temporarily hold bowl in place while you work.



5

#10 Bag



302



208



094

A

Align Rectangular Slots

302

208 between Leg and Grill Bottom
(Finger tighten only)

094
(Inside Grill Bottom)
Note: Tighten by
turning screws only

Grill Bottom

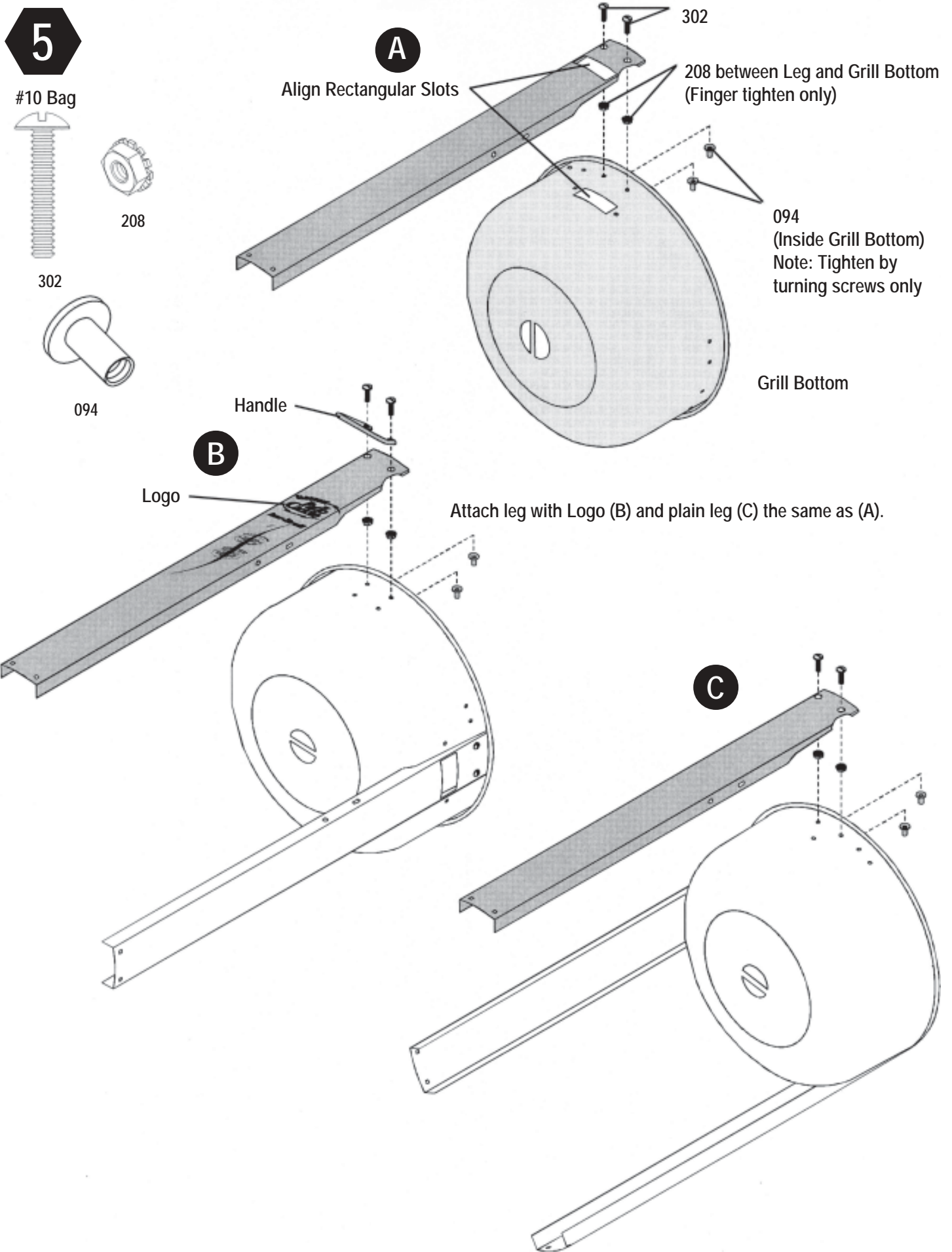
B

Logo

Handle

Attach leg with Logo (B) and plain leg (C) the same as (A).

C



6

#10 Bag

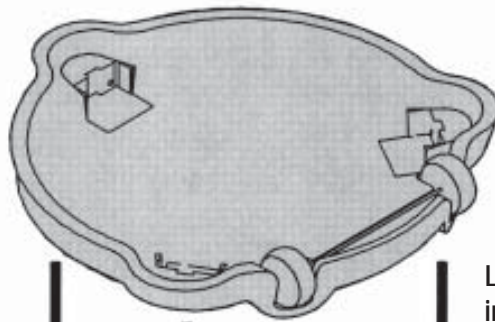


302



208

NOTE:
Leg with handle
must be opposite
wheels in base.



Legs slide into slots
in base support

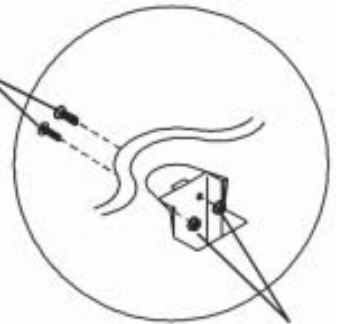
A



B

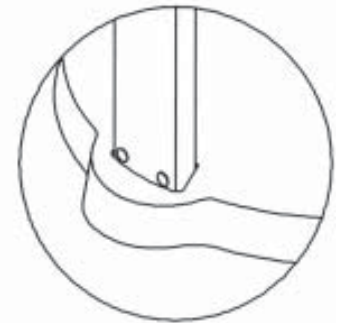
Attach each leg
using screws
and nuts as
shown.

302



208

Completed
upright view



7



CAUTION



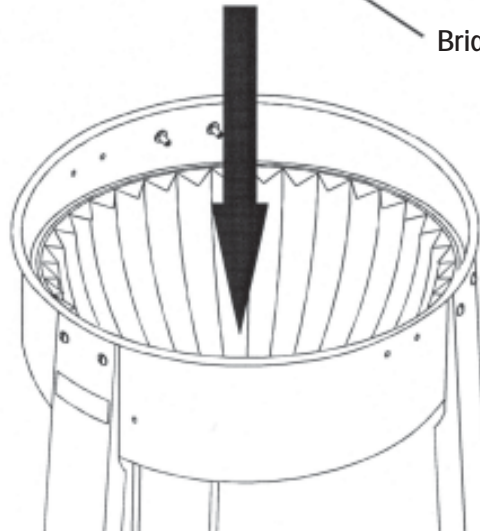
Do not use more than 10 ceramic briquets and replace frequently. Persistent grease fires can result. See *Use and Care* section on *Controlling Grease Fires*.



Use 10 or less Ceramic
Briquets. Note pattern



Briquet Grate



8

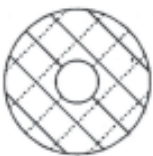
IMPORTANT:
Orient heating element so that the notch is on TOP.
(*"BOTTOM" is stamped on underside of bracket.*)

Slide element bracket thru slot in side of insulation bowl and into rectangular slot in grill body. Element bracket mounts snugly against inside of grill body.

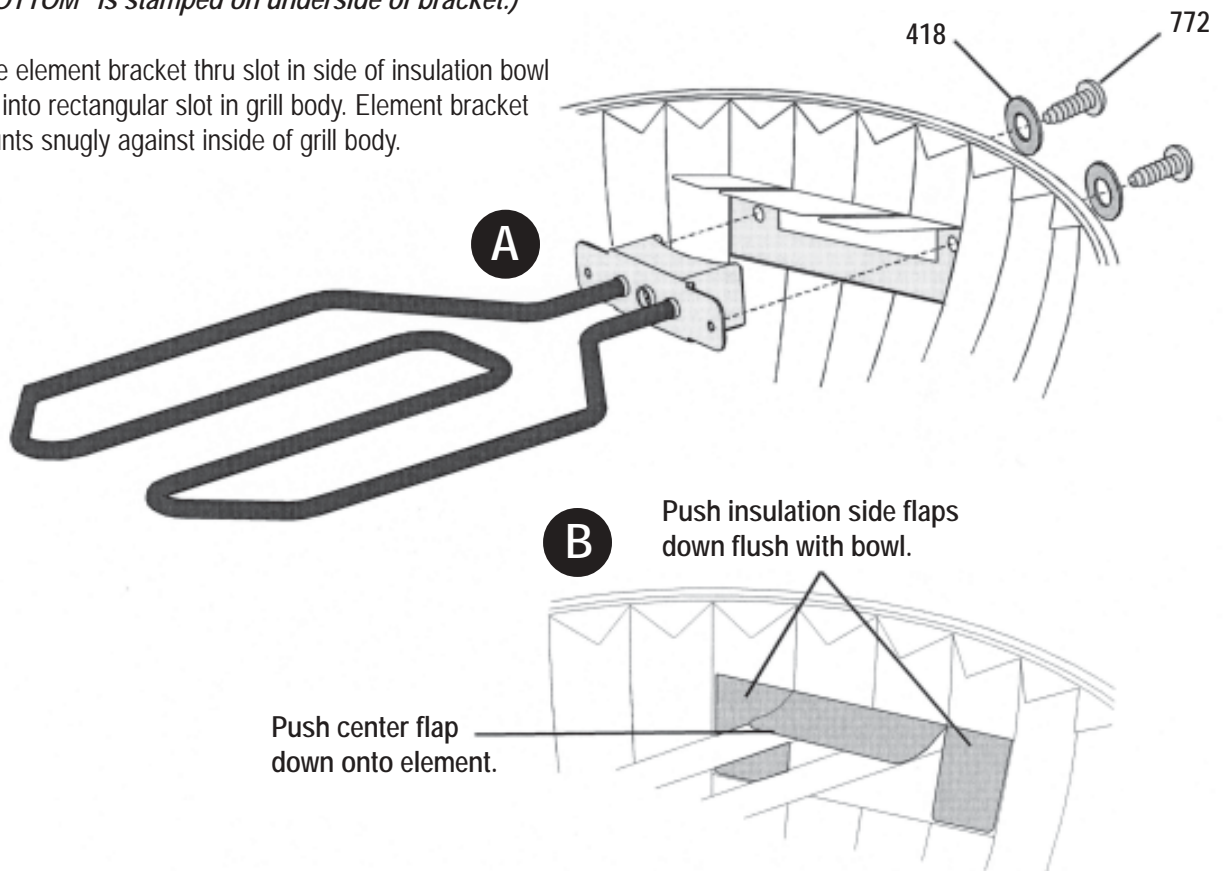
MISC Bag



772

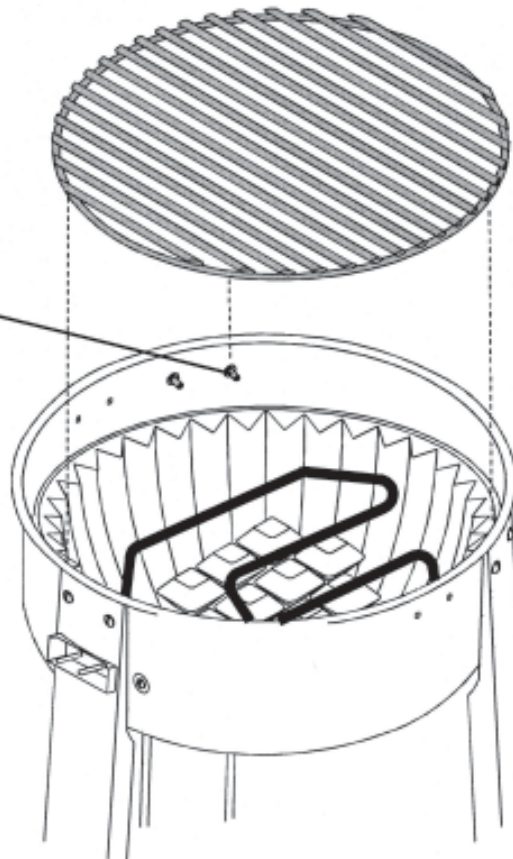


418
Insulated
Washer



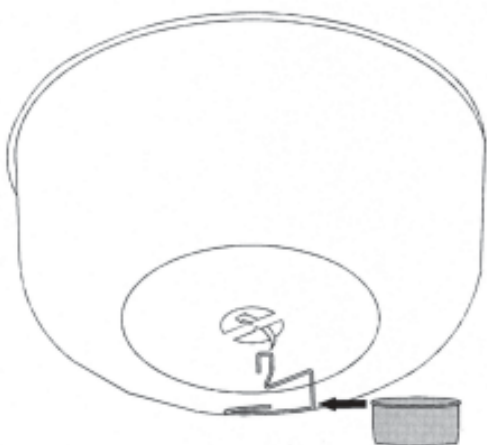
9

Cooking grate rests on acorn nuts



10

NOTE - Legs not shown for clarity



Clip grease cup bracket onto bar at notches

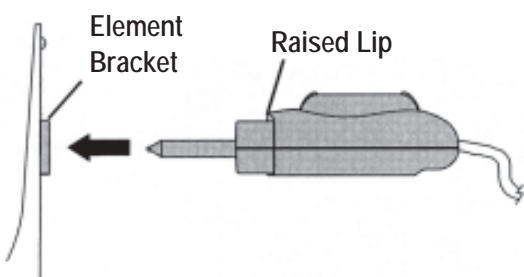
IMPORTANT:

Bend tabs of insulation bowl straight down toward grease cup to avoid grease spillage.

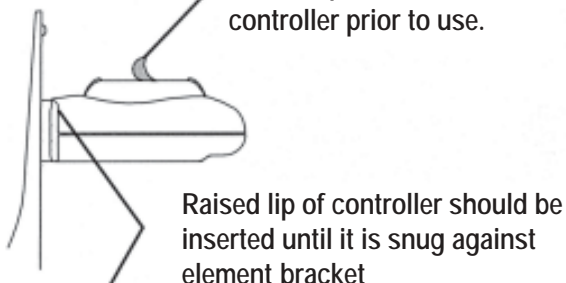


Final Assembly

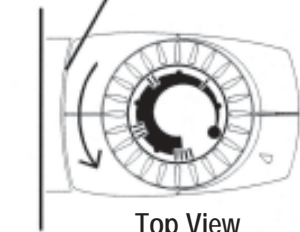
11



Remove protective film from controller prior to use.



Raised lip of controller should be inserted until it is snug against element bracket



Top View



Ensure that controller knob is fully rotated counterclockwise to the OFF position prior to plugging controller into grill and outlet.

Congratulations, you have now completed the assembly of your grill. You can now look forward to hours of enjoyable cooking. For your safety and optimum grill performance finish reading the instructions on the following pages before using your new grill.

NOTE:

You may have hardware left over after completing assembly of your grill. This is normal as in some cases we have included extra hardware to ensure that you have enough.

Use and Care of Your Grill

Before First Use of Grill

- Remove all packaging and sale labels from the grill. Do not use sharp tools to remove stickers.
- Wash cooking grate with warm soapy water, rinse and dry thoroughly.

Before Each Use of Grill

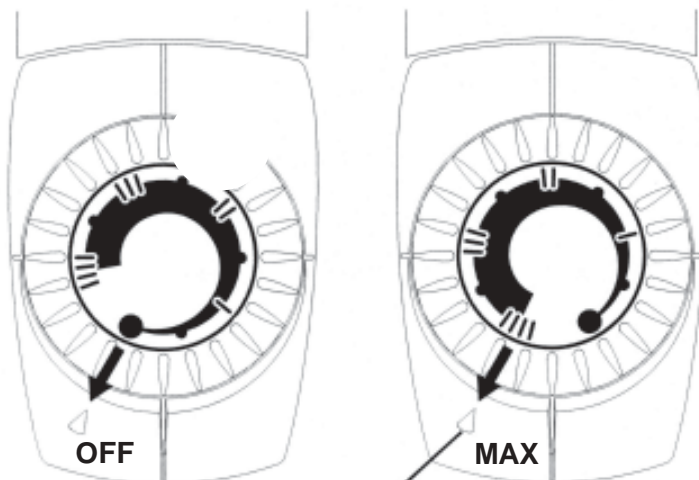
- Use grill only on a firm and level surface to prevent tipping over.
- To prevent household circuit breakers from tripping, keep electric controller dry and do not use other electrical products on the same circuit.
- Check grease cup to make sure it is empty and is mounted under the drain hole.
- For stick-free cooking, apply a thorough coating of vegetable oil or vegetable oil based spray to the cooking grate.

Turning Grill On

- Ensure electrical controller is turned fully counterclockwise to **OFF** position.
- Plug power supply cord into a properly grounded, GFI protected outlet. If extension cord must be used refer to "Extension Cord Use and Safety" on page 4 of this manual.
- With controller fully seated in grill, turn knob clockwise. Indicator light should come on.

Preheating the Grill

- Keep lid closed.
- Preheat for searing, 15 - 20 minutes with controller set to **MAX**. (See illustration below)
- For foods requiring a lower cooking grate temperature use a setting lower than maximum. See cooking chart.
- When the controller light turns off, the maximum temperature has been reached for that knob setting. **During use this light will cycle on and off.**



Align settings on controller knob with light/pointer on controller casing as shown above.



WARNING



Use care when operating your grill. Be sure you read and understand all the information and safeguards in this manual before operating this grill.



DANGER



In case of fire turn controller to OFF, unplug grill from outlet and allow fire to burn out. Do not use water to put out a fire in this or another electrical appliance.

To avoid electrical shock disconnect electric cord and remove electric controller before removing heating element and cleaning grill. Never immerse electric controller or heating element in any liquid.

To avoid the possibility of burns be sure grill is cool before removing and/or cleaning electric controller and heating element.



CAUTION



Do not use sharp or pointed tools to clean grill. These type cleaning tools may tear or puncture the insulation bowl.

Do not use abrasive oven cleaners, steel wool or metal brushes to clean porcelain grates or grill body. These will damage the finish.

Replace damaged insulation bowl(s) only with Char-Broil certified replacement parts. Do not attempt to repair damaged parts.



CAUTION



Grill is for residential use only. Do not use for commercial cooking.

Grilling

- For best results, **cook lid on the grill** to hold in heat and provide thorough cooking.
- Temperature gauge on the lid indicates approximate cooking temperature inside the grill.
- During initial cooking phase it is common for the gauge to show the temperature falling below original preheat value. As time continues temperature will rise somewhat, indicating food is being properly heated and cooked.
- Controller settings for various foods are dependant upon conditions and personal cooking preferences. Refer to page 15 for guidelines.

Controlling Grease Fires

Although some flare-up is desirable as burning juices give meat that char-broiled flavor; too much flare-up can result in a fire hazard and overcook meat. To aid in controlling grease fires use the following precautions:

- Keep grill free from grease; chance of fire is greatly increased by grease buildup.
- Use 10 ceramic briquets maximum. Replace or remove greasy briquets to avoid grease fires.
- Removing briquets and grate, or reducing number of briquets to 5 will decrease chances of flare-up.
- Trim excess fat off meat and use less fatty cuts of meat to reduce chance of grease fires.
- If flare-up occurs during cooking reduce controller setting and close lid.
- If flare-up continues turn controller to **OFF** and unplug the power cord.

Turning Grill Off

- Turn controller knob fully counterclockwise to **OFF** position.
- Unplug cord from outlet.
- Remove controller from grill and store indoors.

Cleaning Electrical Controller and Heating Element Bracket

- Clean controller case by wiping with a damp cloth using a mild detergent or hot soapy water.
- It is not necessary to clean the heating element. However, the element bracket may be cleaned with a damp cloth using a mild detergent or hot soapy water.
- Dry electrical controller and heating element before use.

Cleaning Your Grill

Excess build up of burned grease and food particles will reduce the grill's cooking performance. To obtain optimum performance:

- Clean the lower insulation bowl at least once a season, more often with heavy use.
Note: Insulation bowl will darken as it becomes seasoned. Do not attempt to restore a shiny or aluminum appearance when cleaning.
- Best results are obtained by brushing particle buildup downward and through drain hole in bottom of grill.
- Using a mild detergent or hot soapy water, moderately scrub surface of the lower insulation bowl with a plastic or brass bristle brush.
- Clean porcelain grates regularly with warm soapy water or a baking soda and water solution. Use nonabrasive scouring powder for stubborn stains.
- Clean porcelain lid and body with a nonabrasive cleaner. Use Creme of Tartar for stubborn stains.
- Replace ceramic briquets as frequently as necessary to avoid grease buildup and flare-ups.
- Replacement of flavored ceramic briquets will restore hickory smoke and charcoal flavor.

Storing Your Grill

- Clean cooking grates and discard old briquets.
- Remove electric controller from grill. Store controller indoors.
- Store grill in weather protected area or under grill cover when not in use.

Food Safety

- Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:
Clean: Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat and poultry.
Separate: Separate raw meats and poultry from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.
Cook: Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.
Chill: Refrigerate prepared foods and leftovers promptly.
- **For more information call: USDA Meat and Poultry Hotline at 1-800-535-4555. In Washington DC (202) 720-3333. 10:00 am - 4:00 pm Eastern time.**

Troubleshooting

Problem	Explanation / Possible Cause	Prevention / Solution
Grill not heating	<p>Controller turned off.</p> <p>No Power.</p> <p>Faulty controller or heating element.</p>	<p>Turn controller knob to maximum setting.</p> <p>Be sure controller is fully seated in heating element bracket and grill is properly plugged into outlet.</p> <p>Check for tripped household circuit breakers or GFI (Ground Fault Interrupter). Reset or replace if necessary.</p> <p>Try another outlet.</p> <p>Replace controller or heating element.</p>
Circuit breaker trips or fuse blows	<p>Power Surge</p> <p>Another appliance plugged into same circuit as grill.</p> <p>Moisture or water in controller or electrical connections</p> <p>Damaged cord or electrical connections.</p>	<p>Turn controller to OFF position before plugging into electrical outlet.</p> <p>Do not use other electrical appliances on the same circuit.</p> <p>Keep controller and all electrical connections dry. Do not operate unit when raining.</p> <p>Replace damaged controller or extension cord.</p>
Grill will not cook properly	<p>Lid off of grill.</p> <p>Insufficient preheat or temperature set too low.</p> <p>Inappropriate extension cord.</p> <p>Excessive buildup on insulation bowl.</p> <p>Too many ceramic briquets.</p>	<p>Place lid on grill while cooking.</p> <p>Preheat 15-20 minutes. Increase controller setting.</p> <p>Replace with appropriately rated cord (15 amps)</p> <p>Clean lower insulation bowl.</p> <p>Use 10 ceramic briquets maximum.</p>
Flare-ups	<p>Excess fat in meat.</p> <p>Excessive cooking temperature.</p> <p>Grease build up.</p>	<p>Trim fat from meat before grilling.</p> <p>Adjust (lower) temperature as needed.</p> <p>Clean grill and replace briquets (10 maximum).</p>
Controller indicator light is OFF.	<p>Normal controller cycling.</p> <p>No power.</p> <p>Faulty controller</p>	<p>Increase knob setting or wait for light to cycle on.</p> <p>See "Grill not heating."</p> <p>Replace controller or heating element.</p>
Persistent grease fire.	<p>Grease trapped by food build up.</p> <p>Grease soaked briquets.</p>	<p>Turn controller knob to OFF. Keep lid on and let fire burn out. After grill cools, remove briquets and clean insulation bowl.</p> <p>Replace with fresh briquets.</p> <p>Do not apply water to fire. Personal injury may result.</p>

DO NOT RETURN YOUR GRILL TO THE STORE.

CALL:



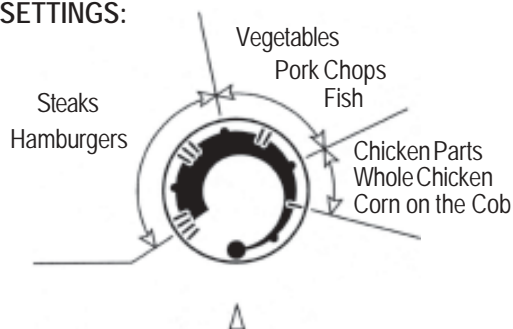
1-800-241-7548



Electric Patio Caddie Cooking Chart

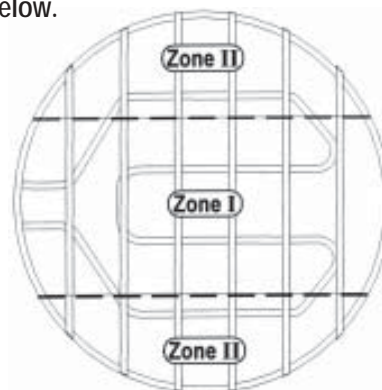
Cooking times and temperatures may vary according to specific recipes, cooking conditions, or barbecue equipment used. Take this into consideration to insure best results.

INITIAL SETTINGS:



Cooking Zones

First preheat on HIGH to maximum sustained temperature. Then place food on grill and adjust controller to obtain desired temperature on cooking chart below.



ITEM	SIZE / QUANTITY	TEMPERATURE	TIME	ZONE	
Steak (T-bone, ribeye, sirloin, filet mignon, etc.)	1 inch	500°F - 600°F	Rare: 7-10 minutes Medium: 12-15 minutes Well: 18 - 20 minutes	I	
Steak (T-bone, ribeye, sirloin, filet mignon, etc.)	1/2 inch	500°F - 600°F	Rare: 6 - 7 minutes Medium: 8 - 10 minutes Well: 12 minutes	I	
Hamburgers	1/2 inch	450°F - 500°F	Medium: 8 minutes Medium/Well: 10 minutes Well: 12 minutes	I	
Pork Chop	1 inch	350°F - 450°F	25 minutes Internal temp. 160° F	I Dry Rub	II * Marinade
Pork Chop	1/2 inch	350°F - 450°F	20 minutes	I Dry Rub	II * Marinade
Boneless, Skinless, Chicken Breast	8 ounces	350°F - 375°F	10 minutes per side	I Dry Rub	II * Marinade
Whole Chicken	1 each	350°F - 375°F	10 minutes per pound Internal temp. 180° F	I Dry Rub	II * Marinade
Tuna/Sword Fish	1 inch - 8 ounces	350°F - 450°F	Rare: 7 minutes Medium: 12 minutes Well: 15 minutes	II	
Whole Rainbow Trout Filet	8 ounces	350°F - 450°F	8 - 12 minutes	II	
Shrimp, Medium, peeled and deveined	8 ounces	400°F - 425°F	3 - 5 minutes	II	
Corn on Cob	1 each	350°F - 400°F	30 minutes	II	
Baking Potatoes	1 each	350°F - 400°F	1 hour	II	
Mushrooms, Button, Whole	8 ounces	350°F - 400°F	6 minutes	II	
Yellow Onions	1 each	350°F - 400°F	12 - 15 minutes	II	
Tomatoes	Half	350°F - 400°F	15 minutes	II	
Zucchini/Yellow Squash and Eggplant	1 medium size	350°F - 400°F	8 - 10 minutes	II	

* Increase cooking time 5 minutes or to desired doneness.

